



COOKING WITH CUCUMBERS

CUCUMBER SALAD

INGREDIENTS:

2 cucumbers thinly sliced, ½ large red onion thinly sliced, ¼ cup apple cider vinegar or white wine vinegar, 1 tablespoon of honey, 1 teaspoon sea salt, 2 tablespoons chopped dill.

INSTRUCTIONS:

1. Thinly slice the cucumber to make thin rounds, thinly slice the onion.
2. In a large bowl, toss together the cucumber, onion, vinegar of your choosing, honey, and salt. Chill for 20 minutes.
3. Transfer to a serving bowl, leaving any excess water behind. Sprinkle with dill and several grinds of black pepper, then serve.

PICKLES

INGREDIENTS:

1 pound of cucumbers, 3 cloves of garlic minced, 2 large sprigs of fresh dill, 1 cup of water, ¾ cup of white vinegar, 1 tablespoon of kosher salt.

INSTRUCTIONS:

1. Trim the ends from the cucumber. Cut the cucumber in half and then slice into spears.
2. Pack the cucumbers into 2 16oz glass jars along with the garlic and dill.
3. In a small saucepan, combine water, vinegar, and salt.
4. Bring to a boil, stir until salt is dissolved. Then remove from the heat and let cool slightly.
5. Pour over cucumbers, close the jar, and shake. Let cool completely on the countertop, then refrigerate until cold.
6. Wait at least 2 hours to eat the pickles, but the longer you wait, the more flavorful they'll be.

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